

FASHION RETURNS TO SMALL ULTRA SMART HATS FOR WINTER

Picture Shapes Will Also
Be Worn—Grapes
Among the Favored
Trimmings—White
Flush Toques Among
Novelties of the Winter
—Latest Beauty Veil
Requires a Queer Make-
up

LEWIS, the Paris milliner, is showing in his branch establishment at Biarritz his new models for winter wear. They are as lovely as they are becoming. We seem to have returned to our affection for small, ultra smart hats; at least Lewis is showing these in considerable numbers. Graceful picture hats will also be very much worn all through the winter, but for ordinary use we shall find close fitting toques covered with ermine feathers and quaint little felt hats with narrow brims very much to the fore.

Lewis is again using artificial grapes—black, white and pale green—on many of his new models. These grapes are always small and are framed in velvet leaves, black or white. Another favorite trimming is a sort of cone made of small grapes. This cone juts out defiantly at one side of the hat and gives a particularly smart effect. A hat of this order is illustrated this week.

It is a close fitting shape, well drawn down on the head, and the trimming consists of one of the impertinent looking cones which I have just described. I have seen this model copied in dark purple velvet, with the cone trimming in black grapes framed in dull silver leaves; the effect was excellent. The second head shows another Lewis model which is having an immense success just now. This is a supple velvet shape bordered with ermine and trimmed at one side with a single rose, or with a cluster of smaller flowers. In egg-shell blue this model is lovely when bordered with skunk and trimmed with a dull pink rose set in dark brown leaves.

Soft felt shapes are very smart when trimmed with a band of Ottoman ribbon around the crown and worn in conjunction with a handsome white face veil. Some of the new high toques are covered with a peculiar make of plush which closely resembles silk beaver. It is long haired and is brushed or ironed flat. Toques covered with this material are very attractive; especially the large tubercle shape, which are trimmed with a cluster of wings at one side or with very long, thin heron feathers.

White plush toques will be one of the leading novelties of the winter season and a dainty notion is the introduction of a whole ermine around the crown, the only other trimming being a bunch of realistic violets placed close to the front. Sailor shapes covered with silky plush are also among the novelties of the hour; some are trimmed around the crown with a number of flat dahlias in various shades of red and purple.

A charming little novelty is the bowl toque covered with plush or velvet and trimmed with clusters of flat roses, the flowers being arranged neatly all around the edge of the toque. These little hats have no brims and they are worn pressed down on the forehead.

A leading Paris milliner is making a curious hat trimming which consists of conventional flowers made of beaded and puffed tulle. The tulle is shaped into petals and supported on very fine, invisible wires. I cannot say that I admire this style of trimming, but it certainly is uncommon.

The very latest beauty veil is a cobweb mesh in Frazarand blue dotted over irregularly with black velvet patches. The milliner who invented this veil says the face powder which accompanies it must be of a strong "faded" tint and that the eyelids must be touched with dark pink rouge. Like wise the lips, of course it follows that such a make up looks quite unnatural but it is undoubtedly attractive. The golden yellow face powder gives the skin a particularly creamy appearance under the dull blue veil and the touch of vivid color on eyelids and lips puts the finishing touch to an effective picture.

Another successful beauty veil is made of heliotrope spider's web net powdered with white pin dots and finished with two large black velvet patches; the latter being so arranged that they fall at the corner of the right eye and on one cheek. Heliotrope net of a pale pink color with black and white dots is extremely flattering to the skin. There is a certain shade of pale rose pink tulle which gives good results in the same circumstances, but to fair complexions the transparent heliotrope cloud almost always proves becoming.

For ordinary use there is no prettier face veil than the length of fine white tulle thickly dotted with black chenille pin points. If the tulle is of a really good quality the veil can be washed again and again. White Russian net veils in silk are more fashionable than ever, but nowadays the design on the border is not allowed to disfigure the face; it is rather narrow and not at all intrusive. These white net veils look very smart when thrown loosely over white felt or velvet shapes.

Some of the new buttons for tailored suits are made of embroidered leather. Very small beads and fine silks are used for the embroideries, and the colors chosen are so well harmonized that even on close inspection it is difficult to say how the button has been made. I have seen some admirable buttons of this kind used on nut brown cloth coats and skirts.

The leather, which was in reality a glove kid, was almost entirely covered with embroidery. Here and there little corners of plain leather gave strength to the design and the silks were in several shades of dark brown and purple. The tiny beads were trimmed in and were so small that they made a flat surface with the silk embroidery. These buttons were large and they decorated a coat of the Louis XV. order, which was finished off with a square collar made of dark mink. The whole suit was supremely elegant and simple in detail.

For white serge and cloth suits ivory buttons are in great demand. Some of



A Lewis model in black velvet with a cluster of white glass berries in the form of a cone set on one side; the berries are framed in leaves made of white stamped velvet.

these are carved and inset with silver; others are quite plain. I have seen ivory buttons rimmed in rose diamonds, but these are not suitable for tailored suits. They would look well if introduced on an elaborate visiting costume which consisted of a black chiffon velvet skirt and a white charmeuse Louis XV. coat.

DURING THE ROUND OF THE CLOCK.

WHILE cooling and temperance drinks are always in demand in warm weather the favorite cocktail is not overlooked by its devotees, and different ones are sacred to special hours of the day, starting with the before breakfast "braver" and finishing with the "moonlight" at night.

The cocktail habit is encouraged by the fascinating sets that shop keepers show for its brewing, and which are as tantalizing to the "can't afford" as the "tantalus" or padlock whiskey decanter is to the tipping butler.

The cocktail baskets are especially designed for porch use; they are white painted wicker with dainty cretonne linings and nickel standard trimmings and fixtures to hold the glasses and bottles in place.

The vichy stand of nickel holds the revolving bottle in the centre with its slender funnel to guide the vichy directly into the glasses held in the surrounding frame, and the eye or Scotch filled barrel with its silver faucet and mountings accompanies the stand. The little barrel of hard wood is a replica of the big ones, but holds only the traditional quart.

One of the friendly bite baskets has a cracked ice receptacle in the centre and over it fits the rack that holds two sandwich or cake plates, and around them the vichy, glasses, whiskey and bitters bottles are arranged. Whiskey and soda sets arranged on handsome trays with nickel racks to hold the glasses in place are varied in sizes.

Lemon squash sets are attractive to the eye and suggestive to the palate and consist of a round board of ash, like a bread board, with a hollowed out place to hold the sharp knife, a small white wood dish on which to cut the lemon, and the nickel frame, crescent shaped, holds two glasses with the lemon cup holders, sugar basin, and in the centre the lemon squash with its strainer and drip cup. Altogether a most satisfactory outfit.

The mixing of drinks is sometimes rather problematical in households where it is not of daily occurrence and recipes are not at hand to help one out in emergency. So here are just a few cocktail secrets and just a few wine cup hints.

The home equipment for drink mixing includes an ice shaver, cocktail shaker, lemon squeezer, strainer, long handled spoon and toddy stick, sharp knives, a jigger for measuring and proper glasses. A cracked ice bowl with its silver tongs is always on the tray. When cocktails are served in the middle of the morning or afternoon or in the evening crackers and cheese or highly seasoned sandwiches are offered with them. If women are in the party little

French cakes are served also. **Albion Cocktail**—Into a whiskey glass pour one-half jigger of brandy, a half jigger of green creme de menthe, a dash of absinthe and a tablespoon of shaved ice.

Coffee Cocktail—Take a pony of port wine, a pony of brandy, a teaspoon of powdered sugar and one fresh egg, mix in tumbler half filled with shaved ice, then strain into cocktail glass and grate a little nutmeg over the top.

Bronx Cocktail—One dash orange bitters, one-third jigger of Italian vermouth, one-third jigger of French vermouth and one-third jigger of Gordon gin. Frappe and strain into cocktail glass.

Moonlight Cocktail—One-third jigger Dubonnet bitters, one-third each of French vermouth and Gordon gin, frappe and strain into glass with one white grape.

Zaza Cocktail—One-half jigger each of Gordon gin and Dubonnet bitters, frappe and strain into cocktail glass with red cherry in the bottom.

American Beauty Cocktail—Into the mixer half filled with shaved ice put two dashes of grenadine syrup, one-third jigger of Italian vermouth and two-thirds jigger of Tom gin. Stir well and strain into cocktail glass with a red cherry in the bottom.

White Grape—Squeeze a piece of orange peel on top and drop it into the glass.

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A popular Biarritz model in white velvet bordered with ermine and trimmed with a white rose set in dull silver leaves.



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"A woman must know her corset before she attempts to wear it"

Do you know your corset before you make your purchase? The reputation of a corset should weigh with you in its selection. On it depends your appearance, your comfort, yes, even your health.

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Redfern Corsets

Titled English Women and the War

AN appeal for a home for an abandoned child or for clothes for the destitute used to meet with faint response," said a worker among the poor in the slums of London recently. "Now every appeal brings an almost overwhelming response. In fact, no appeal is necessary. Clothes arrive in hamper and mothers already overburdened with the care of children of their own beg to be allowed to give a home to a small, suffering Belgian refugee or the children of soldiers and sailors."

So much has the war accomplished in London. Everywhere among English women one notes an almost feverish desire to be of use, to help those at the front or those in want, or those who have fled from their homes, and if there is a certain lack of organization in much of the relief work it is inspired by good intention anyhow.

At first all the money and work were devoted to "our brave defenders." Every rich woman wanted to equip a hospital and several women made efforts to establish field hospitals and to put themselves at the head of bands of specially engaged surgeons and nurses. No doubt many of these efforts were a serious embarrassment to the War Office.

It is not easy to reject the offer of an earnest Duchess with plenty of money, influence and wealthy friends. You may not want her about, looking lovely in a Red Cross uniform and doing all the pleasant part of nursing—ignorantly but zealously. But how can you tell her that?

Duchesses are luxuries not necessary on or near battlefields. But what man is brave enough to say this? So both English and French duchesses have

their wish as to hospital work and several of them are at the front.

The Duchess of Sutherland, who equipped her own hospital, has been at Namur and came through the siege safely and pictures of her in Red Cross uniform with her staff of nurses as a background are popular in England. The Duchess of Westminster has had all her household and friends at work on bandages, sheets, pillow cases, &c., for she too has equipped a little hospital.

Lady Roxburghe, who has always been prominent in political work, equipped a hospital in Belgium in ten days, and she spends her time going back and forth across the Channel. Lady Sarah Wilson and Mrs. George Keppel are directing relief work near Le Touquet. Lady Sarah Wilson has had experience of relief work in South Africa, and Mrs. Keppel is a willing helper and contributor. In fact, it is at Mrs. Keppel's house that the work has really been carried out, and her beautiful rose and gold drawing room is a sort of storage place for the garments and surgical articles collected.

As for the hospitals in London, their name is legion, and beautiful houses in Grosvenor Square, Portman Square, Mayfair and Belgrave are flying Red Cross flags outside, while inside are tapestries covered with linens, empty spaces where valuable old pictures hung or rare china and crystal rested, and narrow beds and straight wooden chairs where once were Chippendale tables and Jacobean carved chests.

As a matter of fact the War Office had to call a halt here also and has declined to accept any more offers of hospitals in or about London.

The American women's hospital is a particularly fine one. No expense has been spared and the house kindly given by Paris Singer is very elaborately equipped. Mrs. Lewis Harcourt, Mrs. Astor, Mrs. Walter Burns, Lady Henry and other Anglo-Americans meet daily and sew and plan for their project.

Devonshire House is a Red Cross centre, with Queen Alexandra at the head of it. She has a way of dropping in there informally to see her lieutenants at work, while Queen Amelia is a daily worker.

One can be enrolled as a war nurse there, but one has first to prove that one is a trained and experienced nurse. The Red Cross is adamant about this and all the untrained women in every walk of life who yearned to be ministrant angels have had to return to their vocations. And an applicant has to run a gantlet at Devonshire House. First there is the building itself to inspire awe. Great, heavily carved and killed iron gates to enter; a commissioner in awe inspiring uniform to face; then the wonderful hall and the broad staircase, all glistening in white linen hangings now, and finally an array of titled and strong minded women and stern visaged hospital matrons or Red Cross officials. It's an ordeal.

The best day for any one to go is when Queen Alexandra is there, for she is the most gracious of royalities and her smile, even if it is a little tremulous now (for she is aged and broken by the war), is as kindly as ever.

But if one can't nurse, one can sew and knit, and all the feminine world is doing one or the other, or both, at this moment. Ever since Queen Mary started her needlework guild making garments or knitted articles has become the rage. But there was an unexpected result.

"For God's sake don't take the bread out of the mouths of the women of England!" was the message sent to Queen Mary as she and her fair haired daughter and the ladies in waiting were placidly making shirts and socks.

Following this appeal Miss Mary MacArthur, the head of the Women Workers' Union, obtained an audience with the Queen and explained to her that the movement had caused many a poor worker to lose her employment.

Queen Mary was horrified, for she is a very kind woman, and she was prompt to remedy the mistake. A message from the Queen was published at once, and it urged women to help and employ other women, not to work on garments themselves but to buy the material and give

the making out to women who were suffering from conditions arising from the war.

This was a great thing. Labor bureaus started. Red Cross groups gave up sewing and employed poor women, and working England smiled again.

And what about suffragists and suffragettes? They don't exist as such anymore. They are all just helpers and patriots, with this very slight distinction, that most of their efforts are made for women.

Thus the emergency corps, with the Duchess of Marlborough at its head, the Hon. Mrs. Havergill second in command and a score of actresses and writers to help, is registering women for any sort and kind of employment.

"They can take places left vacant by men who have gone to the front," Mrs. Havergill, who is the daughter of Lady Abinger, told me. "They can gather in the harvest, they can drive motor cars and look after them, or act as bus conductors or even groom horses."

The National Union of Suffragists has established a labor bureau and so has the London Suffrage Society—and really the only suffrage organization which is not active as an organization is the W. S. P. U., the Pankhurst organization. Individual members are working in many ways, but the society as such remains coldly aloof. And it does not mention suffrage, neither does it mention succor. Naturally there's much criticism of this, at a time when the whole country is throbbing with pain and anxiety, and grievances and causes, political or feminist, are laid aside.

A WAR DINNER.

WAR being the prevailing subject of conversation a clever hostess, despairing of other topics at dinner, said, "Very well, if they all want to talk of war I shall give a 'dinner a la guerre,' and encourage my friends to fight it out amiably over dishes of the belligerent countries."

Accordingly at her next dinner the table was decorated with toy soldiers and guns to represent a battlefield. The place cards were flags of the warring nations and this is the menu she set before a cosmopolitan gathering:

Servia—Caviare salad.
Russia—Portch in cups.
France—Filet of Sole, Marguerite.
Germany—Aspics of Strasbourg Fete Gras.
Austria—Paprika Huhn.
Hungary—Three varieties of cabbage.
Japan—Japanese Cress.
England—Grouse, roasted.
Belgium—Salad Waterloo.
Turkey—Peach Sherbet.
Coke.

The caviare salad was served in a Serbian style, in three varieties of caviare, distinguishable one from the other by their color, being placed on a trefol of three white lettuce leaves with a centre of fancifully cut lemon and the usual minced onion and chopped egg conspicuous by their absence.

The Russian Portch was delicious although many of the guests who had not tasted it before made a wry face at the suggestion of sour cream. Portch, like olives, is an acquired taste. All agreed that of all the wonderful dishes of France sole a la Marguerite, with its luscious sauce of white wine, cream, mussels and other good things, comes nearest to perfection.

Germany's contribution was Strasbourg goose liver pate, and the delicious little aspics with moulded fete gras surrounded by truffles in the centre were a happy thought. The paprika chicken of Austria was flavoured with tiny, tender young cabbages stuffed in Hungarian style, and all agreed that the plebeian cabbage well deserved a place upon a formal dinner menu.

The Japanese cress, although common in France and England, is yet unfamiliar in American markets, and was delicious indeed, their little shell shaped roots fried golden brown, Italian batter, faintly suggestive of the inevitable brandy. The Waterloo salad had curly leaves of endive as a basis, with oranges, grapefruit and white peeled grapes blended in a dressing of whipped cream and grapefruit juice.

A peach sherbet made in Turkish fashion was delectable and the Turkish coffee was served with a syrup made from preserved roseleaves and honey. The wines were well chosen and the dinner was a great success.